Imperial Crab

1 pound crab meat
1 teaspoon dry mustard
½ teaspoon salt
1 teaspoon Worcestershire sauce
½ cup mayonnaise
1 tablespoon capers
Mayonnaise
Paprika

Pick over crab meat, leaving in as large pieces as possible. Blend mustard, salt and Worcestershire sauce; stir in mayonnaise and capers. Gently fold mixture into crab meat. Spoon onto scallop shells or into small shallow casserole. Spread with light coating of mayonnaise. Sprinkle with paprika. Bake in 375° F. (moderate) oven until top is golden brown, about 20 minutes. Makes 4 servings.